

Russel Wyman

russel.wyman@yahoo.com | 683-378-7682 x007 | Hortensefurt, China | <https://linkedin.com/in/Russel.Wyman>

SKILLS

Cuisine Styles

Mediterranean • Italian

Kitchen Skills

Baking • Butchery • Cost Control • Plating • Sauce-making • Menu Design

Operations

Supplier Negotiation

Soft Skills

Team Leadership

SUMMARY

Proven Chef experienced at scaling teams and processes across global, comfortable working cross-functionally.

WORK EXPERIENCE

Sous Chef — Roberts, O'Reilly and Brown (Sep 2024 - Dec 2025)

- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Moen - Schaefer (Dec 2022 - Mar 2025)

- Maintained food cost under 31% with vendor negotiations and waste controls.
- Catered private events for up to 242 guests with 95%+ client satisfaction.
- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 39% through optimized dish pricing.

Pastry Chef — Grimes LLC (Aug 2021 - Jul 2023)

- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 249 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.
- Maintained food cost under 29% with vendor negotiations and waste controls.

Executive Chef — Altenwerth, Harvey and Marks (Jul 2024 - Jul 2025)

- Catered private events for up to 172 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.

Sous Chef — Buckridge - Dickens (May 2023 - Present)

- Designed seasonal menu increasing revenue by 18% through optimized dish pricing.
- Catered private events for up to 150 guests with 95%+ client satisfaction.
- Maintained food cost under 31% with vendor negotiations and waste controls.

PROJECTS

dolore - Visionary tangible parallelism <https://intent-cemetery.info>

cultura - Streamlined bottom-line challenge